

RV GODDESS: One-Pot Mac & Cheese

Ban the Box! This kid-friendly recipe could not be easier. Four ingredients, one pot and a colander. The recipe is easily halved or doubled, and the ingredients are found in every American supermarket, and no one will judge you for buying a package of already-grated cheese. Add a little salt, if you desire.

2 cups elbow noodles, about 8 ounces
1 cup half & half
1 cup milk
2 cups grated sharp cheddar cheese

Cook pasta according to package directions. Drain (do not rinse) and let rest in colander while you prepare the sauce. To the same pot used to cook the pasta, add the half & half and milk. Warm over medium heat for about one minute, then sprinkle the cheese over and stir continuously as the cheese melts into the cream mixture, about one minute. Do not let the mixture come to a boil. When the sauce is smooth, remove from heat and return the pasta to the pot. Toss to mix and serve. Sauce will thicken as it cools. Serves 4.